

POMONA'S

Breakfast:

(served 9-11 am)

Scottish giant oat porridge, banana, toasted almond, honey 6
Filled all butter croissant, roasted peach, rosemary cream, raspberry 6
Granola, vanilla mascarpone, toasted coconut, jumbo raisins 6.5
Cinnamon, brioche egg bread, mascarpone, spiced pineapple 7
Grasmere pork sausage, giant baked beans 10

(all day)

Buttermilk pancakes, maple syrup, smoked Dingley Dell bacon OR summer berries 10/13 (both)
Add vanilla mascarpone 1

The egg came first:

Wild mushroom fricassée, poached eggs, toasted sourdough 11.5
Smashed avocado, chilli, garden herbs, poached eggs, toasted sourdough 12
Baked squash, eggs, chorizo and kale 13
Eggs florentine 11 / benedict 12 / royale 14
Smoked salmon, scrambled eggs, homemade soda bread 14

ADD ONS:

Toasted sourdough 2/English Muffin 2/ Feta 3/
Crispy Bacon/Sausages/Mushroom/Eggs/Tomatoes/ Sliced avocado/Smoked salmon 4 each

From the earth:

Chicory, charred nectarine, fennel, walnut, honey 7.5
Sprouting broccoli, soy, chilli, cashew 7
Roasted cauliflower, date, almond, tarragon 9
Wye Valley asparagus, pickled mushroom, truffle emulsion, pea shoot, Berkswell, pine 10

From the land:

Ham hock beignets, honey and mustard emulsion 8.5
Lamb shoulder ragu on sourdough, Isle of Wight tomatoes, smoked aubergine, basil 15
Onglet steak, Portobello mushroom and shallot jam club sandwich 15.5
Hay roasted Norfolk Black Leg chicken, grilled Hispi cabbage, treacle cured bacon, anchovy, Lord of the
Hundreds 18
Udale salt cured duck breast, jasmin raisin, turnip, apricot 22

From the sea:

Home cured salmon, pickled fennel chutney, orange, horseradish, rye 9.5
Soy and ginger marinated tuna loin, cucumber, spring onion, nori 14
Dressed Dorset crab, pea, mint and radish on sourdough 15
Roast halibut, Jerusalem artichoke, pickled grape, almond, chervil, fennel broth 22
Chargrilled monkfish, corn, braised oxtail, smoked paprika 22

Wood & charcoal:

250g Bavette steak 13.5
250g Sirloin steak 22.5
250g Rib Eye steak 23.5
Béarnaise 2.50, Garlic & herb butter 2.50, Peppercorn sauce 2.50

Sides:

Homemade Sourdough, marmite butter 3.5
Hand cut triple cooked chips with whipped hollandaise 4/ Sweet Potato Fries 4
Seasonal market Salad 4/ Smashed avocado, chilli, lime, coriander 4.5

A discretionary 12.5% service charge will be added to all tables, 100% of which is retained by our staff.

We only use Clarence Court Eggs and work with British Artisan producers
and farmers to enable us to utilise the best produce.

   @pomonalondon